

new year's eve dinner 2017

first

Fr

winter harvest salad

pumpkin seeds, root vegetable purée

2014 gangloff condrieu, france

burrata

caviar, charred lemon ash, potato flatbread

2002 krug vintage reims, france

king crab salad

beurre monte, charred pickled corn, watercress, radish, salsify

2014 didier daganeau silex pouilly fume, france

second

Sc

pan seared foie gras

pickled stone fruit, tarragon brioche, pine nuts

2013 robert weil kiedrich graffenberg spatlese rheingau, germany

scrambled eggs

brillat savarin, white truffle

2009 domaine leflaive 1er cru combettes puligny Montrachet, france

uni risotto

black truffle, parmesan, charred scallion

2011 domaine jean marc roulot 1er cru poruzots meursault, france

main

Mn

little nell farms wagyu ribeye

cherry mostarda, mustard greens, grilled leek

1995 château mouton rothschild pauillac, france

dover sole

salsify, chanterelles, rapini

2004 domaine dujac grand cru echezeaux vosne romanee, france

veal tenderloin

whey glazed mushrooms, mustard greens, truffle polenta

2006 soldara brunello di montalcino, italy

forest of mushrooms

maitake, parsnip, kale

1999 gaja sperss langhe, italy

dessert

Ds

roasted apple galette

caramelized white chocolate ice cream

1983 château reuissac sauternes, france

pistachio tart

milk chocolate crèmeux, dark chocolate sorbet

1995 guiseppe quinterelli recioto di valpolicella veneto, italy

\$547 ++
wine pairing \$595 ++

element 47